

August 2026 Menu



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

FEATURED
ITEM

August's star is the plum! Grown under the California sun by **Home Grown Organic Farms** in Kingsburg and grower partners like the **Peterson Family Fruit**, these sweet, juicy plums travel from their orchard to your lunch tray.



PETERSON
FAMILY FRUIT



11 Cheese Egg Bites &
Breakfast Potatoes

Turkey Tetrazzini
Pasta
-or-
 Kickin' Tenders

12 Fresh Baked
Muffins

Mandarin Chicken
-or-
 Korean BBQ Tofu

13 Chicken Chili
Crispito w/
 Roasty Toasty
Salsa

Turkey Marinara
Pasta Bake - or -
 Mac & Cheese

14 CK Oatmeal
Breakfast Rounds

Pepperoni Pizza
- or -
 Cheese Pizza

17 Parfait Cup w/
 Seasonal Fruit
Compote

Beef Hot Dog
-or-
 French Bread Pizza

18 Bagel & Cream
Cheese

Honey Chipotle
Quesadilla -
or -
 Bean & Cheese Burrito

19 Fresh Baked
Muffins

Turkey Tetrazzini
-or-
 Kickin' Tenders

20 Italian Turkey
Sausage Square

Korean BBQ
Chicken
-or-
 Korean BBQ Tofu

21 Maple Chip
Pancakes w/ Syrup

Breaded Fish
Sandwich
-or-
 Mac & Cheese

24 Breakfast
Smoothie

Beef Cheeseburger
-or-
 Black Bean Burger

25 Cheese Egg Bites &
Breakfast Potatoes

Crunchy Taco
-or-
 Bean & Cheese Crunchy Taco

26 Fresh Baked
Muffins

Mandarin Chicken
-or-
 Korean BBQ Tofu

27 Chicken Chili
Crispito w/
 Roasty Toasty
Salsa

Turkey Marinara
Pasta Bake - or -
 Mac & Cheese

28 CK Oatmeal
Breakfast Rounds

Chicken Pot Pie with
Buttermilk Biscuit
-or-
 Vegetarian Chef's Choice

31 Parfait Cup w/
Seasonal Fruit
Compote

Mini Chicken Patty Sandwich
-or-
 French Bread Pizza

All meals include: Fat-free, low-fat or lactose-free milk choices.

- Breakfast options: Listed entrée or General Mills Whole Grain Cereal with sides.
- Lunch options: Listed entrée or a Sunbutter Sandwich.
- Various seasonal fruit offerings available for breakfast and lunch.

This institution is an equal opportunity provider.
Menus subject to change.



scusdCentralKitchen



@theCentralKitchenSAC



Vegetarian



Freshly Prepared by Central Kitchen



The Root of Healthy Meals Comes to Life in the Central Kitchen

The 2026–2027 school year marks the seventh year our Central Kitchen has been in operation. This 35,000-square-foot facility, and the dedicated people who work within it, is where the root of healthy school meals comes to life. Every day, our culinary team transforms wholesome ingredients into meals that are fresher, healthier, and more flavorful than the highly processed convenience foods of the past.

Our vision is simple: to offer students a dinner-quality meal for lunch every day. We love hearing students tell us they look forward to eating with us because they know there is always a seat, and a healthy meal, waiting for them.

What many families and students don't realize is that every time a student chooses to eat breakfast or lunch at school, they are directly investing in the future of our meal program. Every reimbursable meal served provides funding that allows us to continue improving quality, expanding scratch cooking, and purchasing better ingredients.

Even students who bring a lunch from home can help support our program by enjoying the free milk, fresh fruit, vegetables, or other healthy sides offered with every meal. When students receive a reimbursable meal, those federal dollars stay right here in our program and help us continue investing in higher-quality ingredients, including more organic local produce, lean meats for exciting menu items such as smoked chicken sandwiches, fresh marinated carne asada, and one day fresh fish.

This school year, our department will receive \$3.19 for each breakfast and \$5.60 for each lunch served. Those reimbursements must cover every aspect of our operation, including food, employee wages and benefits, fuel, delivery vehicles, kitchen equipment, technology, maintenance and repairs.

We take great pride in being exceptional stewards of these public funds. Every dollar is carefully invested to maximize quality and value for our students. But we are never satisfied with the status quo. We believe school meals can continue to set a higher standard.

Today, more than 60% of our menu is prepared from scratch in our Central Kitchen before being delivered to school sites for final preparation and service. It is a model that allows us to serve fresher meals while maintaining consistency, food safety, and efficiency across the district.

Behind every meal is a passionate team of more than 500 employees, our warehouse and distribution staff, Central Kitchen culinary professionals, administrative support team, delivery drivers, and dedicated school nutrition staff. Together, they prepare and serve approximately 175,000 meals each week, all working toward one shared mission.

We believe every student, regardless of income, deserves a freshly prepared meal while at school. Our promise drives everything we do, and we won't stop improving, ever.

It is our sincere pleasure to serve your student(s) breakfasts and lunches this year.

Diana Flores
Executive Director
Nutrition Services,
Central Kitchen, &
Distribution Services

